

## Electric Griddle

### OPERATING INSTRUCTIONS

Connect the unit to the electricity supply.

The green neon will light up. Turn the control knob to the desired temperature. When the cooking surface has heated up to the set temperature, the amber neon will extinguish.

Before first use it is necessary to 'season' (prepare) the cooking surface.

1 Pour enough salt onto the surface so that it is covered to a depth of 2-3mm.

2 Heat up the unit until the salt changes colour.

3 Remove all the salt using a scraper or a hard brush.

4 Pour enough vegetable oil onto the surface so that it is covered.

5 Heat up the oil.

6 Ensure that the fat collection drawer is in place. Remove the oil. Pour some fresh oil onto the surface before cooking.

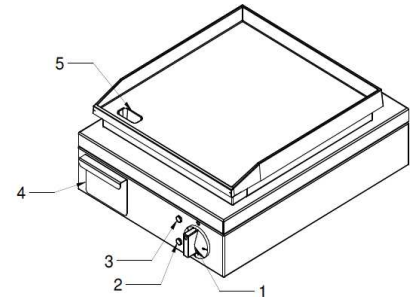


Fig 1 – LGR

1 Control knob  
2 Green neon  
3 Amber neon

4 Fat collection drawer  
5 Drainage hole

### CLEANING

Disconnect the unit from the electricity supply and allow to cool before starting to clean. Use a mild detergent in hot water and a soft cloth. Do not use abrasive creams or scourers.